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**ELECTRIC WOK MODEL NO.'s 321 & 343**



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# IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards do not immerse cord, plugs, or heat control plug in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to nearest authorized Farberware service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Farberware may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. When connecting an appliance, always take hold of the plug—never the cord—and attach to appliance first, then plug cord into the wall outlet. To disconnect, turn heat control to “off”, then remove plug from wall outlet first, in the same manner.
13. Do not use appliance for other than intended household use.

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## SAVE THESE INSTRUCTIONS

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It is recommended that only FARBERWARE cord sets be used with this FARBERWARE appliance and not with any similar competitive appliance.



## INTRODUCTION

The Farberware Electric Wok offers authentic wok performance and exceptional Farberware quality.

The wide, sloping side and the aluminum-clad bottom concentrate cooking heat for the true wok "sizzle in the center". You get the best results for Oriental stir-frying, red-stewing, braising, deep frying and steaming (with the steaming disc, included).

The Farberware Electric Wok is also versatile enough to handle a wide range of cooking, from a classic Spanish Paella to American favorites like Old Fashioned Doughnuts. You'll find many interesting recipes from both Eastern and Western cuisines in this guide.

The Farberware Electric Wok is crafted of heavy-gauge stainless steel for durable service, lasting beauty and easy care. The heat control offers a full range of cooking and serving temperatures; it removes so the wok is completely immersible. The handles and base stay cool during cooking and serving so you can use the wok on any surface.

This guide gives complete instructions on the use and care of the Farberware Electric Wok. It presents helpful hints and recipes to help you use your new wok to its fullest.

## HOW TO USE

1. Remove the heat control from the wok and set aside.
2. Before using for the first time, wash wok, cover, steaming disc (rack) and tempura rack (model No. 343 only) in hot, sudsy water. Dry completely.
3. Turn heat control to "OFF". Plug heat control securely into wok. Plug cord into 120 volts AC outlet. Always plug cord into wok first, then into outlet.
4. If recipe calls for preheating, add the oil; set heat control to desired temperature. When light on heat control goes out for the first time, the selected temperature has been reached. During cooking the light will cycle on and off indicating the wok is maintaining the selected temperature.
5. The stainless steel cover for the FARBERWARE Electric Wok fits so the steam can escape during cooking.
6. Liquid such as broth, water, wine, etc. may be added to the wok during cooking. To reduce sticking when cooking with corn starch, lower the heat slightly. Stir ingredients constantly and vigorously. Use cooking chopsticks or wooden spoon whenever possible to prevent scratching of the stainless steel.
7. When cooking is completed, turn heat control to "OFF". Disconnect wall plug and leave heat control in wok until cool.

## COOKING METHODS

### STIR-FRY

Cooking food quickly in a small quantity of oil over high heat while stirring rapidly and constantly.

Add 2 to 3 tablespoons oil to electric wok and preheat to desired temperature (generally 350°F). Add food to hot oil and stir very quickly until food is cooked. Foods requiring longer cooking should be added to wok first, followed by quick cooking foods. Serve food immediately while foods are still tender crisp and/or full of color and flavor.



## **DEEP-FRY**

Cooking plain or coated foods quickly by immersing in hot oil.

Add 2 to 4 cups of vegetable oil, peanut oil or shortening to electric wok. Set heat control to 425°F. Whenever possible, food to be fried should be dried well to prevent spattering during cooking. When indicator light goes out, carefully add food to be fried to hot oil. Fry food in small batches in a single layer. Once food is golden brown on all sides and completely cooked, remove carefully from hot oil using a slotted spoon, tongs or cooking chopsticks. Drain on tempura rack or paper towel. Repeat with remaining food, waiting until indicator light goes out before adding the next batch. After frying has been completed turn heat control to the "OFF" position. Unplug cord from wall outlet. Allow wok and oil to cool completely. **DO NOT LEAVE HOT OIL UNATTENDED.**

## **STEAM**

Cooking food by exposing it to steam in a covered wok.

Add 1 to 2 cups water to electric wok. Set steaming disc (rack), footed side down in electric wok. Place food to be steamed on steaming disc (rack). Cover wok. Turn heat control to 250°F and steam food until done. Check often, adding more water as it becomes necessary. **DO NOT LET ELECTRIC WOK BOIL DRY.**

## **SIMMER**

Gently cooking food in a liquid just below boiling temperature.

Add oil, shortening, butter or margarine to electric wok and preheat to desired temperature. If required, brown food on all sides. Add liquid or make sauce as directed in recipe. With heat control set at 250°F or higher, bring liquid to a boil. Turn heat control down just until indicator light goes out. This is the simmer point. Cover. Simmer food for the directed length of time or until food is done. Check periodically during cooking and add more liquid as necessary. **DO NOT LET ELECTRIC WOK BOIL DRY.**

## **RED-STEW**

Cooking meat slowly with soy sauce and broth or water until meat is tender.

Place meat to be cooked in electric wok. Add soy sauce and, if desired, broth or water. (Quantity of liquid used will vary with amount of meat to be cooked.) Often times sherry, ginger, green onions and/or other spices and vegetables are added as well. Cover wok. Set heat control at 250°F until liquid comes to a boil (simmer point). Turn heat control down just until indicator light goes out. Cook meat until tender, usually an hour or longer. Check often, adding more soy sauce, water and/or broth as it becomes necessary. **DO NOT LET ELECTRIC WOK BOIL DRY.**

## **STEW**

In a covered wok, slowly simmering food until tender with a liquid such as water or broth.

Place meat to be cooked in electric wok. Add liquid. (Quantity of liquid used will vary with amount of meat to be cooked.) Cover wok. Set heat control at 250°F until liquid comes to a boil. Turn heat control down just until indicator light goes out (simmer point). Cook meat until tender, usually an hour or longer. Check often, adding more liquid as it becomes necessary. DO NOT LET ELECTRIC WOK BOIL DRY.

## **BRAISE**

Searing meat in hot fat until brown, then simmering in a covered wok with liquid added.

Add a small quantity of fat to electric wok and preheat to 350°F. Brown meat well on all sides. Add specific amount of liquid (generally 3 to 4 cups), cover, and turn heat control down to simmer point (200°F). Cook as specified in recipe or until meat is tender. Check during cooking and add more liquid as necessary. DO NOT LET ELECTRIC WOK BOIL DRY.

## **BUFFET SERVICE/KEEP WARM**

Keeping food at serving temperature with little or no additional cooking taking place.

Once food has been prepared or reheated to the correct serving temperature, turn heat control down to 175°F. Stir food occasionally or as necessary.

## **CLEANING AND CARE**

1. When cooking is completed, unplug cord from wall outlet. Allow electric wok to cool completely.
2. Remove heat control from wok. If necessary wipe control with a damp, soft cloth. Dry completely. Set aside.
3. Place electric wok, cover, steaming disc (rack) and tempura rack (model No. 343 only) in hot, sudsy water. Dry completely.
4. In the event that more thorough cleaning is necessary, use a sponge or soft cloth with a non-abrasive stainless steel cleaner such as "Bon Ami", "Cameo", or "Kleen King". Follow the manufacturer's instructions for each cleaner. For stubborn food particles, loosen with a plastic cleaning pad. Avoid scratching the mirror finish on the exterior of the wok. The exterior aluminum-clad bottom of the wok may be cleaned with an aluminum cleaner or a soap filled scouring pad. Rinse completely in hot water. Dry immediately.



## PARTY PLANNING, ORIENTAL STYLE

An Oriental party is truly a unique experience for you to host and in which to participate. To insure success, remember:

### **Be organized—**

plan your menu well, incorporating food that allows you to spend as much time as possible with your guests.

### **Be prepared—**

have all ingredients cut and assembled for cooking.

### **Be imaginative—**

create the ultimate party that your guests will never forget. Don't be afraid to experiment and have fun.

Be organized! Oriental cooking differs from other cuisines in that actual cooking takes little time while the preparation of the foods to be cooked is very time consuming.

First and foremost, organize a menu that accommodates your skill level. If you're a beginner keep the menu simple: choose one main dish, and complete the menu with a vegetable and dessert. As you gain experience, gradually work up to organizing a complete Oriental meal.

When selecting your menu plan to prepare foods that can be made at different times so as to avoid last minute panic. Fried rice, soups and noodle dishes reheat well, so prepare these a day in advance. Hors d'oeuvres like shrimp toast or egg rolls can be made 30 minutes before guests arrive and kept warm in a 200°F oven. Simmering and stewing recipes require minimal supervision, allowing you time to set the table, prepare dessert, cook rice, etc.

To add interest to your menu, choose dishes representing different cooking methods, and avoid foods with similar flavors, colors and textures. An exciting menu might include a colorful stir fry dish that can be cooked at the table in the wok. A memorable party could also include guest participation in cooking Tempura!

Be prepared! Once you've selected your menu, remember that all food preparation needs to be finished before cooking begins. Having all ingredients ready and at hand will help prevent overcooking and will let you achieve the tender-crisp texture that is the secret to Oriental dishes. Most chopping and cutting may be done the night before or early the day of the party and kept in plastic bags or covered trays in the refrigerator. To insure fast even cooking, all ingredients should be cut to a uniform shape and thickness. A dish looks prettier when vegetables are sliced diagonally. This cutting technique also exposes a greater surface area to absorb the seasonings. Cutting meat across the grain into thin slices will make the meat more tender. Since eye appeal is important in Oriental cooking do not hesitate to garnish your dishes with tomato wedges, parsley, celery leaves, etc.

Be imaginative! While the presentation of Oriental food is very important, creating a mood is essential for a successful and interesting party. A simple lacquered bud vase with a flower placed at each setting adds definite Eastern tones. Check with Oriental markets for fortune cookies, teas, beers and wines. Any traditional "touch" you can locate turns your party into an exciting event. Each guest should have a bowl of

white rice, a bowl for soup, a plate for the main course, a small dish for sauces, a soup spoon, and a pair of chopsticks.

For a fun twist, when guests arrive seat them on the floor around a low table, if possible. Begin with the hors d'oeuvres while you reheat the soup, then use the wok to stir-fry a dish tableside. The Oriental style is to serve one dish at a time at proper intervals to arouse expectation of the next masterpiece. Keep the dinner slowly paced so that guests can enjoy each dish in its turn. Round out the meal by sharing fortune cookies and serving vanilla, coconut or pistachio ice cream, pineapple slices and other fruits.

## SUBSTITUTIONS

It is worth the effort to get authentic ingredients. In large metropolitan areas this is usually no problem, as most items are now available in supermarkets as well as Oriental specialty shops. Don't despair if you can't obtain all of the ingredients. Many can be substituted with a more readily available item without drastically altering the recipe. As your expertise increases visit an Oriental food store and stock up on specialty items.

### Instead of...

Fresh Ginger

Szechuen Pepper

Rice Wine, Sake

Bok Choy, Chinese Cabbage

Fresh Snow Peas

Dried Mushrooms

Scallions

### You can substitute...

1/4 teaspoon ground ginger for one slice of fresh ginger.

Crushed red pepper or Tabasco

Sherry, dry white wine, dry vermouth

Green Cabbage

Frozen snow peas, thawed or thinly sliced green peppers

Fresh mushrooms, increase amount used and reduce amount of liquid in recipe

White onions



## EGG ROLLS

- 1 can (16 oz) Chinese vegetables, drained
- 1 can (4½ oz) small shrimp, drained
- 2 scallions, chopped including green tops
- ¼ teaspoon garlic salt
- ¼ teaspoon ground ginger
- ¼ teaspoon dry mustard
- 9 egg roll skins, cut in half diagonally
- 4 cups vegetable oil
- Chinese duck sauce or Chinese mustard (optional)

In bowl, combine Chinese vegetables, shrimp, scallions, garlic salt, ginger and dry mustard. Place 1 tablespoon shrimp mixture in center of each egg roll skin triangle. Fold in two points to center, then roll towards third point to enclose filling. Set egg rolls aside. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out, fry several egg rolls at a time, turning once, about 2 minutes on each side or until golden brown. Drain well. Serve with duck sauce or Chinese mustard if desired.

Makes 18 egg rolls.

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## FRIED WONTONS

- ½ pound ground pork
- 1 clove garlic, minced
- 4 scallions, minced including part of green tops
- 4 mushrooms, minced
- 1 tablespoon soy sauce
- 1 teaspoon salt
- ½ teaspoon brown sugar
- ½ teaspoon ground ginger
- 30 wonton wrappers
- 2 to 3 cups vegetable oil

In bowl combine all ingredients except wonton wrappers and oil. Place 2 teaspoons of mixture in center of each wrapper. Fold in half and gently press edges together then fold in half lengthwise. You now have a wonton "strip". Brush a little water on two corners of one narrow end of "strip". Pull moistened corners over center and secure under opposite corners. Press to seal. The wonton should look like a nurse's cap. Set wontons aside. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out, add a few wontons at a time and fry, turning once, about 1 to 2 minutes on each side or until golden brown. Drain well. Repeat with remaining wontons.

Makes 30 wontons.

**Variation:** Wonton Soup: Add 4 cups hot water to Farberware Electric Wok. Set heat control at 350°F. Cover and bring water to a boil. Add a few wontons to boiling water and cook, turning once, for 2 to 3 minutes or until transparent. Remove. Carefully drain water from wok. To wok add 6 cups chicken broth. Cover. Set heat control at 250°F and heat broth to boiling. Add cooked wontons, spinach leaves and/or boned, cooked chicken slivers. Heat through. Serve.

Makes 6 to 8 servings.

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## STEAMED PORK DUMPLINGS

- 1/2 pound ground pork
- 12 mushrooms, finely chopped
- 2 scallions, finely chopped
- 1 small stalk celery, finely chopped
- 1 egg, slightly beaten
- 1 tablespoon cornstarch
- 1 teaspoon soy sauce
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 20 wonton wrappers

In a bowl combine well all ingredients except wonton wrappers. Place 1 tablespoon of the pork mixture in the center of each wrapper. Bring sides of wrapper up to cover the filling as much as possible without sealing completely. Place dumplings in bottom of a 10-inch pie plate. To Farberware Electric Wok add 3 cups water. Place steaming rack in wok. Place pie pan on steaming rack. Cover wok. Set heat control at 300°F and steam dumplings for 30 minutes, adding more water to wok as necessary.  
Makes 20 dumplings.

**Note:** Dumplings may be made ahead and refrigerated. To serve, steam as directed above for 10 to 15 minutes or until heated through.

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## SHRIMP TOAST

- 1 can (4 1/2 oz) tiny shrimp, drained and finely chopped
- 1/2 cup finely chopped water chestnuts
- 4 scallions, finely chopped including part of green tops
- 1 tablespoon cornstarch
- 1 teaspoon minced gingerroot or 1/4 teaspoon ground ginger
- 1 teaspoon salt
- 1 egg
- 10 thin slices white bread, crusts removed
- 2 cups vegetable oil

Mix first seven ingredients together, blending well. Cut each slice of bread into 4 triangles. Press 2 teaspoons of shrimp mixture onto top surface of each bread. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out carefully place 6 to 8 triangles in oil, shrimp side down. Fry about 1 to 2 minutes or until brown. Turn and fry a few seconds more. Drain. Repeat until all triangles are fried. Serve immediately or keep warm in a 200°F oven until serving.  
Makes 40 appetizers.

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## HOT AND SOUR SOUP

- 4 dried mushrooms
- 4 cups chicken broth
- 1 cup shredded, cooked pork
- $\frac{1}{4}$  cup shredded bamboo shoots
- $\frac{1}{4}$  pound (4 oz) tofu, cut into slivers
- 3 tablespoons white vinegar
- 3 tablespoons water, mixed with 2 tablespoons cornstarch
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 1 egg, lightly beaten
- 1 teaspoon sesame oil

Soak mushrooms in water to cover for 30 minutes. Drain. Set aside. In Farberware Electric Wok, heat chicken stock with heat control set at 250°F. Add mushrooms and remaining ingredients except egg and sesame oil. Heat and stir to thicken slightly, about 5 minutes. Turn heat control to "OFF". While stirring quickly, add egg. Thin threads of egg will form. Stir in oil.

Makes 4 servings.

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## CHICKEN VELVET AND CORN SOUP

- 1 egg white
- 1 boneless, skinless chicken breast, cut into slivers
- 3 cups chicken broth
- 2 teaspoons cornstarch
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- 1 can (8 $\frac{3}{4}$  oz) cream-style corn
- 2 tablespoons cold water
- 1 tablespoon cornstarch
- 1 teaspoon sesame oil (optional)
- 1 slice boiled ham, cut into slivers

With electric mixer beat egg white until soft peaks form. Set aside. Using mixer, food processor or blender, combine chicken,  $\frac{1}{4}$  cup of the chicken broth, 2 teaspoons cornstarch, salt and pepper until almost smooth. Fold egg white into chicken mixture. Set aside. To Farberware Electric Wok add remaining chicken broth. Set heat control at 250°F. Bring to a boil. Stir in cream-style corn. Slowly blend cold water into 1 tablespoon cornstarch. Stir into broth along with oil and the chicken mixture. Cook and stir for 2 minutes. To serve, garnish each bowl with slivered ham.

Makes 4 to 5 servings.

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## COQ AU VIN

- 6 strips of bacon, diced
- 2 tablespoons butter or margarine
- 1 (2½ to 3 pound) broiler-fryer chicken cut into small pieces
- 8 whole mushrooms, trimmed
- 8 small white onions, peeled
- $\frac{2}{3}$  cup sliced scallions including green tops
- 3 tablespoons flour
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon thyme leaves
- $\frac{1}{8}$  teaspoon pepper
- 1¼ cups Burgundy or other dry red wine
- 1 cup chicken broth
- Hot cooked rice (optional)

In Farberware Electric Wok cook bacon with heat control set at 325°F until crisp. Remove bacon. Add butter to drippings. Add chicken and brown on all sides, about 10 minutes. Remove chicken. Pour off all but 2 tablespoons fat from wok. Add mushrooms and onions and sauté about 3 to 4 minutes or until lightly browned. Add scallions and garlic to wok, sauté 30 seconds. Remove vegetables. To drippings in wok add flour, salt, thyme and pepper (Add additional butter if necessary.) Stir constantly until flour is browned, about 2 minutes. Gradually stir in Burgundy and chicken broth. Bring to a boil. Add chicken, bacon and vegetables to wok. Cover. Turn heat control down until light goes out (simmer point). Simmer 1 to 1½ hours or until chicken is done. Serve over rice if desired.

Makes 4 to 6 servings.

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## HOISIN CHICKEN

- 4 boneless, skinless chicken breasts, cut into ½-inch pieces
- $\frac{1}{4}$  cup sherry
- 2 tablespoons cornstarch
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 tablespoon oil
- 1 cup sliced mushrooms
- 1 can (8 oz) water chestnuts, drained and sliced
- 1 green pepper, seeded and diced
- 3 tablespoons oil
- $\frac{1}{2}$  cup salted, roasted cashews or peanuts
- $\frac{1}{3}$  cup hoisin sauce
- 1 tomato, cut into wedges

In a mixing bowl combine chicken, sherry, cornstarch, sugar and salt. Set aside. To Farberware Electric Wok add 1 tablespoon oil. Set heat control at 350°F. When light goes out, stir in mushrooms, water chestnuts and green pepper. Stir-fry 2 to 3 minutes or until tender crisp. Remove. Add 3 tablespoons oil to wok. Add chicken mixture and stir-fry until chicken turns white. Stir in mushroom mixture, cashews and hoisin sauce. Stir-fry another 1 to 2 minutes. Garnish with tomato wedges.

Makes 4 servings.

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## STEAMED EGG CUSTARD

- 6 eggs, beaten
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons white wine or dry sherry
- 1 cup chicken broth
- 4 mushrooms, finely chopped
- 2 scallions, finely chopped
- 1 teaspoon soy sauce
- 1 can (6 1/2 oz) crab meat, drained
- 3 to 4 cups water

Generously grease an 8-inch baking dish. Set aside. In a large bowl beat together all ingredients except water. Pour mixture into prepared baking pan. Cover with waxed paper. Pour water in bottom of Farberware Electric Wok. Set steaming rack into wok. Place pan on steaming rack. Cover wok. Set heat control at 250°F. Steam custard for 30 to 35 minutes or until a knife inserted 1-inch from center comes out clean. Makes 6 servings.

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## SZECHUAN SHRIMP

- 2 tablespoons catsup
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- 1 teaspoon szechuan pepper or crushed red pepper
- 1/2 teaspoon cornstarch
- 1 pound shrimp, peeled and deveined\*
- 2 tablespoons oil
- 1 clove garlic, crushed
- 3 scallions, cut into 1/2-inch lengths including green tops

In a mixing bowl, combine first five ingredients. Add shrimp and marinate 30 minutes to 1 hour. To Farberware Electric Wok add oil. Set heat control at 350°F. When light goes out, add garlic and stir-fry 1 minute. Remove and discard. Add scallions and stir-fry 30 seconds. Add shrimp and marinade and stir-fry 3 to 4 minutes or until shrimp are pink and tender.

Makes 4 servings.

\*If frozen shrimp are used, thaw and drain completely.

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## STIR FRIED SHRIMP WITH PINEAPPLE

- 1 can (8 oz) pineapple chunks, drained and liquid reserved
- 3 tablespoons soy sauce
- 2 teaspoons cornstarch
- 3 tablespoons oil
- 1 teaspoon grated gingerroot
- 6 scallions sliced into 1½-inch lengths, including green tops
- 1 can (8 oz) water chestnuts, drained and sliced
- 1 pound shrimp, peeled and deveined and halved lengthwise\*

In a small bowl blend reserved pineapple liquid and soy sauce into cornstarch. Set aside. To Farberware Electric Wok add oil. Set heat control at 350°F. Add gingerroot and scallions and stir-fry for 30 seconds. Add water chestnuts and stir-fry 1 minute. Remove vegetables from wok. To hot wok add shrimp and stir-fry 7 to 8 minutes or until done. Stir soy sauce mixture into shrimp. Cook 1 to 2 minutes until bubbly. Stir reserved pineapple and vegetable mixture. Cook 2 minutes.  
Makes 4 servings.

\*If frozen shrimp are used, thaw and drain completely.

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## DEEP FRIED SWEET AND SOUR FISH FILLETS

- 2 to 3 cups oil
- 1 egg
- ⅓ cup flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 pound flounder or sole fillets, cut into 4 pieces
- 2 scallions, chopped coarsely including green tops
- 1 clove garlic, crushed
- 1 can (8 oz) water chestnuts, drained and sliced
- 2 tablespoons soy sauce
- 2 teaspoons cornstarch
- 1 can (16 oz) pineapple chunks with liquid
- 2 tablespoons white vinegar

To Farberware Electric Wok add oil. Set heat control at 425°F. While oil is heating, in a small bowl combine egg, flour, salt and pepper until smooth. When light goes out, dip pieces of fish into batter and deep fry on each side, about 5 minutes or until golden brown. Remove fish from wok and drain. Let oil cool and remove all but 2 tablespoons from wok. Set heat control at 350°F. Add scallions, garlic and water chestnuts and stir-fry for 1 minute. Push vegetables up side of wok. Combine remaining ingredients. Pour mixture into wok and simmer, stirring constantly, until mixture thickens, about 1 minute. Stir in vegetables. Heat about 1 minute. Pour over fish.  
Makes 4 servings.

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## SPANISH PAELLA

- 1/4 cup oil
- 1 (2½ to 3½ pound) broiler-fryer chicken, cut up into 8 pieces
- 1/4 cup diced, cooked ham
- 1 cup chopped onion
- 1 clove garlic, minced
- 1 can (1 pound 12 oz) crushed tomatoes
- 2 teaspoons salt
- Threads of saffron (optional)
- 1/4 cup boiling water
- 1 cup uncooked long-grain rice
- 1 teaspoon oregano
- 1/4 teaspoon black pepper
- 1 pound shrimp, peeled and deveined\*
- 1 package (8 oz) frozen peas, thawed
- 1 package (8 oz) frozen artichoke hearts (optional)
- 1 jar (4 oz) sliced pimiento
- 12 littleneck clams in shell, scrubbed

To Farberware Electric Wok add oil. Set heat control at 325°F. When light goes out, add chicken and brown on all sides, about 5 minutes. Remove chicken. To wok add ham, onion and garlic, stirring frequently, until onions are soft. Add tomatoes and salt. Turn heat control down to 250°F. Cover and cook 15 minutes. To wok add saffron, water, chicken, rice, oregano and black pepper. Cover and cook 25 minutes, stirring occasionally. Mix in shrimp, peas, artichoke hearts and pimiento. Place clams on top. Cover and cook another 10 to 15 minutes longer or until shrimp are pink and clams have opened.  
Makes 6 to 8 servings.

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## STEAMED FISH FLORENTINE

- 6 sole or flounder fillets (about 1½ pounds)
- 1 package (8 oz) frozen chopped spinach
- 1 tablespoon butter or margarine
- 1/3 cup chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups water

Wash and dry fillets. Set aside. Cook spinach according to package directions. Drain well. Set aside. To Farberware Electric Wok add butter. Set heat control at 325°F. Add onion and sauté 3 to 4 minutes or until golden. Remove onion from wok. Turn wok "OFF" and allow to cool. In a bowl combine well spinach, onion, salt and pepper. Spoon 2 tablespoons of spinach mixture in center of each fillet. Fold over ends and roll up fillet jelly-roll style, secure with wooden picks. When cool, wipe wok clean. Add water to wok. Place steaming rack in wok. Place fish rolls on steaming rack. Cover wok. Set heat control at 300°F. Steam for 20 minutes or until fish flakes easily with a fork. Serve with Lemon Butter Sauce\* or lemon slices, if desired.  
Makes 6 servings.

\*Lemon-Butter Sauce: 1/4 pound butter or margarine  
2 tablespoons lemon juice

In a small skillet, melt butter. Add lemon juice. Stir well. Pour over cooked fish, if desired.

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## EGG FU YUNG

- 9 eggs
- $\frac{3}{4}$  cup fresh or canned bean sprouts
- $\frac{3}{4}$  cup cooked flaked crabmeat or finely chopped shrimp
- 2 tablespoons soy sauce
- 1 tablespoon minced onion
- $\frac{1}{8}$  teaspoon pepper
- 2 to 3 tablespoons peanut or vegetable oil

In mixing bowl, beat eggs. Add bean sprouts, crabmeat, soy sauce, onion and pepper. To Farberware Electric Wok add 2 teaspoons oil. Set heat control at 250°F. When light goes out, pour in  $\frac{1}{2}$  cup of the egg mixture. As eggs begin to set, lift edges to allow liquid portion to run underneath. Slide onto plate, cooked side down. Invert plate and return eggs to wok. Cook until bottom is browned. Slide back onto plate. Repeat with remaining egg mixture, adding additional oil if necessary.  
Makes 4 to 6 servings.

Variations: Chicken Egg Fu Yung: Substitute  $\frac{1}{4}$  pound cooked chicken that has been cut into thin strips for crabmeat. Combine egg ingredients as directed.

Vegetable Egg Fu Yung: Substitute small can Chinese vegetables, drained, for crabmeat. Proceed as directed.

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## TEMPURA

- 2 eggs
- $1\frac{1}{4}$  cups ice water
- $1\frac{1}{2}$  cups flour
- 1 teaspoon salt
- 2 cups vegetable oil
- 1 pound shrimp, peeled and deveined\*
- 1 pound scallops (cut in half if necessary)
- 1 pound carrots, peeled and thinly sliced
- 1 pound eggplant, cut in 1-inch strips
- $\frac{1}{2}$  pound green beans, cut in 1-inch pieces
- $\frac{1}{2}$  pound mushrooms, stems trimmed

Beat eggs in a medium bowl. Mix in ice water. Stir in flour and salt. Mixture will be lumpy. To Farberware Electric Wok add vegetable oil. Set heat control at 425°F. When light goes out, dip fish and vegetables, one piece at a time, into batter. Slip into hot oil, frying 8 to 10 pieces at a time. Fry 3 minutes, turning once, until light golden brown. Drain. Repeat with remaining food and batter.  
Makes 4 to 6 servings.

\*If frozen shrimp are used, thaw and drain completely.

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## SAUERBRATEN

- 1 (4 pound) beef rump roast or bottom round roast
- 2 cups white vinegar
- 2 cups water
- 1 large onion, sliced
- $\frac{1}{4}$  cup sugar
- 2 teaspoons salt
- 10 peppercorns
- 3 whole cloves
- 2 bay leaves
- 1 lemon, cut in  $\frac{1}{4}$ -inch slices
- 1 tablespoon oil
- 2 tablespoons butter or margarine
- $\frac{1}{4}$  cup butter or margarine
- 2 teaspoons oil
- $\frac{1}{4}$  cup flour
- 3 cups liquid (reserved cooking liquid and enough marinade or hot water to equal 3 cups liquid)
- $\frac{1}{2}$  cup fine gingersnap cookie crumbs (about 12 cookies)
- 2 teaspoons sugar

Place beef in a large, deep bowl. Set aside. In a 4-quart saucepot or Dutch oven combine the next 8 ingredients. Heat vinegar mixture just until simmering. Pour mixture over beef and allow to cool. Add lemon slices. Cover beef and refrigerate for 4 to 5 days, turning once each day. Reserving marinade, remove meat from bowl. Drain thoroughly. Strain marinade and set aside. To Farberware Electric Wok add oil and butter. Set heat control at 350°F. Brown beef on all sides. Slowly add 2 cups of the reserved marinade, reserving rest of marinade for gravy. Bring liquid to a boil. Turn heat control to 220°F. Cover and simmer 2½ to 3 hours. Remove meat to a platter and keep warm. Carefully pour cooking liquid into a heat-proof container and set aside for gravy. Melt  $\frac{1}{4}$  cup butter and 2 teaspoons oil with heat control set at 300°F. Blend in flour and stir constantly until brown and bubbly. Add 3 cups liquid (reserved cooking liquid plus enough reserved marinade to equal 3 cups). Turn heat control to 325°F. Bring to a rapid boil stirring constantly until gravy thickens. Add gingersnaps and sugar. Cook, stirring constantly, 1 to 2 minutes more. Serve gravy with sliced sauerbraten.

Makes 8 to 10 servings.

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## SPAGHETTI SAUCE

- 1 pound Italian sweet sausage, casing removed
- 1 pound ground beef
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 cans (16 oz each) tomatoes, cut up
- 2 cans (16 oz each) tomato purée
- 1 can (12 oz) tomato paste
- 1 cup water
- 2 teaspoons sugar
- 2 bay leaves
- 1 tablespoon oregano
- 1 tablespoon basil
- 1 teaspoon salt
- Dash cayenne pepper (or to taste)

To Farberware Electric Wok add sausage. Set heat control at 350°F. Brown 3 minutes. Add beef, onion and garlic and continue cooking until meat is no longer pink, about 3 to 4 minutes. Add remaining ingredients and mix thoroughly. Heat to boiling. Cover. Turn heat control down until light goes out (simmer point). Simmer 1 to 2 hours, stirring occasionally. Makes about 3 quarts sauce.

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## BOUEF BOURGUIGNON

- 1 cup beef broth
- 2 tablespoons cornstarch
- 1 tablespoon tomato paste (optional)
- 1 teaspoon browning and seasoning sauce
- 3 tablespoons oil
- 2 pounds stew meat, cut into 1-inch cubes
- 8 small white onions, peeled
- 2 tablespoons dry sherry
- 1 cup Burgundy or other dry red wine
- 3 sprigs parsley
- 2 bay leaves
- 1 teaspoon thyme leaves
- 12 medium mushrooms, sliced

In a small bowl combine broth, cornstarch, tomato paste and browning and seasoning sauce. Set aside. To Farberware Electric wok add oil. Set heat control at 325°F. Add meat cubes and brown on all sides, in batches if necessary. Remove. Add onions and sherry and stir-fry about 5 minutes. Add broth-tomato paste mixture. Bring to a boil. Stir in Burgundy. Make an herb bouquet by tying together parsley, bay leaves and thyme, in cheesecloth. Add to wok. Cover and turn heat control down until light goes out (simmer point). Cover and cook 1½ to 2 hours. Add mushrooms to wok. Cover and simmer 30 minutes more or until beef is tender. Remove herb bouquet. Makes 4 to 6 servings.

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## CHOUROUTE

- 1 tablespoon oil
- 4 pork chops
- 1 (2 pound) smoked pork butt, casing removed if necessary
- 2 pounds sauerkraut
- 2 onions, coarsely chopped
- 1 can (12 oz) beer
- 1 can (10<sup>3</sup>/<sub>4</sub> oz) beef broth
- 3 tablespoons brown sugar
- 1 tablespoon caraway seed
- 1 teaspoon Worcestershire sauce
- 1 pound Polish sausage or knockwurst

To Farberware Electric Wok, add oil. Set heat control at 350°F. Add chops and brown on both sides, about 6 to 8 minutes. Add pork butt. Mix together remaining ingredients except sausage. Add to wok. Cover. Turn heat control down until light goes out (simmer point) and simmer for 1<sup>1</sup>/<sub>2</sub> hours. Add sausage and cook, covered, another <sup>1</sup>/<sub>2</sub> hour.

Makes 8 to 10 servings.

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## CHINESE SPARERIBS

- 2 tablespoons oil
- 1 rack (2<sup>1</sup>/<sub>2</sub> to 3 pounds) pork spareribs, cut into individual ribs
- 1 clove garlic, minced
- 3 scallions, chopped including green tops
- <sup>1</sup>/<sub>4</sub> teaspoon chopped fermented black beans
- 1 teaspoon grated gingerroot or <sup>1</sup>/<sub>4</sub> teaspoon ground ginger
- <sup>1</sup>/<sub>2</sub> cup chicken broth
- 2 tablespoons soy sauce
- 2 tablespoons honey

To Farberware Electric Wok add oil. Set heat control at 350°F. When light goes out, add <sup>1</sup>/<sub>3</sub> of the spare ribs and brown well on both sides about 6 to 8 minutes. Remove ribs and reserve. Repeat until all ribs are used. Add garlic, scallions and black beans to wok and stir-fry 1 minute. Add remaining ingredients and stir well to combine. Return ribs to wok and toss well to coat. Turn heat control down to 275°F. Cover and braise 30 minutes turning once.

Makes 4 to 6 servings.

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## RED SIMMERED PORK

- 2 tablespoons oil
- 1 tablespoon grated gingerroot
- 1 teaspoon sugar
- 2 cloves garlic, minced
- 1 pound boneless pork, cut into  $\frac{3}{4}$ -inch cubes
- $\frac{1}{2}$  cup chopped onion
- 1 cup water
- 2 tablespoons soy sauce
- 2 tablespoons sherry
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon aniseed
- 1 cup thinly sliced mushrooms
- $\frac{1}{2}$  cup sliced bamboo shoots

To Farberware Electric Wok add oil. Set heat control set at 350°F. When light goes out, stir fry gingerroot, sugar and garlic for 30 seconds. Add pork and onion. Cook and stir until pork is browned on all sides. Combine water, soy sauce, sherry, salt and aniseed. Pour mixture into wok. Cover. Turn heat control down to 200°F and simmer for 30 minutes. Stir in the sliced mushrooms and bamboo shoots. Cover and simmer 15 minutes more.

Makes 4 to 6 servings.

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## TWICE COOKED PORK

- 1 pound boneless pork roast
- 1 cup water
- $\frac{1}{4}$  cup sherry
- 2 tablespoons sliced scallions
- 1 teaspoon grated gingerroot or  $\frac{1}{4}$  teaspoon ground ginger
- 4 tablespoons black bean sauce
- 2 tablespoons soy sauce
- 1 tablespoon water
- 2 teaspoons sugar
- 1 tablespoon oil
- 1 green pepper, cut into  $\frac{3}{4}$ -inch pieces
- 1 red pepper, cut into  $\frac{3}{4}$ -inch pieces
- 2 cloves garlic, minced.

In Farberware Electric Wok place pork roast, water, sherry, scallions and gingerroot. Cover and simmer with heat control set at 250°F for 25 to 30 minutes. Drain meat and discard liquid. Cool. Slice meat very thin and cut into bite sized pieces. Combine black bean sauce, soy sauce, water and sugar. Set aside. To wok, add oil. Set heat control at 350°F. When light goes out, add peppers and garlic. Stir fry 2 to 3 minutes. Remove vegetables from wok. Add the pork to wok and stir-fry 2 to 3 minutes. Stir in soy mixture and cook until bubbly. Stir in peppers and cook 1 minute or until heated through.

Makes 4 servings.

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## FRIED CHICKEN

- 1 (2½ to 3 pound) broiler-fryer chicken, cut into 8 pieces
- ½ cup flour
- 1 tablespoon paprika
- 2 teaspoons salt
- ¼ teaspoon pepper
- 3 cups oil

Rinse and dry chicken pieces. In a sturdy plastic bag mix together flour, paprika, salt, and pepper. Add chicken pieces to bag and shake well to coat. Place chicken pieces on a plate and set aside. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out, carefully add half of the chicken and fry, turning once or twice, about 20 to 25 minutes, or until golden brown and chicken is cooked. Drain, keep warm. Repeat with remaining chicken.  
Makes 4 to 6 servings.

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## KOREAN CHICKEN STEW

- 1½ cups chicken broth
- ¼ soy sauce
- 1 tablespoon sesame seed
- 1 teaspoon brown sugar
- ½ teaspoon pepper
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 (2½ to 3 pound) broiler-fryer chicken, cut into 8 pieces
- 12 small onions, peeled
- 3 carrots, peeled and cut into 1-inch pieces
- ¼ pound sliced mushrooms
- 1 can (8 oz) sliced bamboo shoots, drained

Combine first seven ingredients. Pour over chicken and marinate 30 minutes. Add chicken with marinade to Farberware Electric Wok. Add remaining ingredients with heat control set at 250°F. Cover and simmer 20 to 30 minutes, or until chicken is cooked.  
Makes 4 to 6 servings.

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## MOO GOO GAI PAN

- 1 tablespoon oil
- 1/4 pound snow peas\*
- 1 cup sliced mushrooms
- 4 scallions, cut into 1-inch pieces including green tops
- 1 teaspoon cornstarch
- 1 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon white pepper
- 2 tablespoons oil
- 1 1/2 pounds boneless, skinless chicken breasts, cut into 1-inch pieces
- 1 tablespoon soy sauce

To Farberware Electric Wok, add 1 tablespoon oil. Set heat control at 350°F. When light goes out, add snow peas, mushrooms, and scallions. Stir-fry 2 minutes. Remove from wok. In a small bowl mix together cornstarch, salt, ginger and pepper; set aside. To hot wok add 2 tablespoons oil. Add chicken and cornstarch mixture and stir-fry until chicken turns white. Stir in vegetable mixture and soy sauce. Stir-fry until hot about 1 to 2 minutes.

Makes 4 servings.

\*1 package (6 oz) frozen snow peas can be used if thawed and drained completely.

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## SUKIYAKI

- 1 1/2 pounds boneless sirloin steak, sliced very thin
- 4 stalks celery, thinly sliced
- 2 medium onions, thinly sliced
- 6 scallions cut into 1-inch pieces including green tops
- 1/4 pound mushrooms, sliced thin
- 1 can (8 oz) sliced bamboo shoots, drained
- 1/2 cup beef broth
- 1/4 cup soy sauce
- 2 tablespoons sherry
- 2 tablespoons sugar
- 6 tablespoons oil

Arrange steak and vegetables on a large tray. In a small bowl, mix together beef broth, soy sauce, sherry and sugar. Set aside. To Farberware Electric Wok add 2 tablespoons of the oil. Set heat control at 350°F. When light goes out, add 1/3 of the steak and pour 1/3 soy sauce mixture over steak. Add 1/3 each vegetable. Stir ingredients gently. Cook 4 to 5 minutes. Remove and keep warm. Repeat with remaining ingredients.

Makes 4 to 6 servings.

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## PEPPER STEAK

- 1/4 cup sherry
- 1/4 cup soy sauce
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1 pound flank steak, cut crosswise into thin strips
- 2 tablespoons oil
- 1 red pepper, thinly sliced
- 1 green pepper, thinly sliced
- 1 onion, cut into thin rings
- 1 clove garlic, minced
- 2 tablespoons oil
- Hot cooked rice (optional)

In a mixing bowl combine sherry, soy sauce, cornstarch and salt. Add steak and marinate 10 minutes. Set aside. To Farberware Electric Wok add 2 tablespoons oil. Set heat control at 350°F. When light goes out, add peppers, onion and garlic. Stir-fry until peppers are tender crisp, about 3 minutes. Remove. To wok add remaining 2 tablespoons oil. Add steak mixture and stir-fry until steak is cooked, about 3 to 4 minutes. Add red and green pepper mixture. Cook an additional minute or until heated through. Serve over rice, if desired.

Makes 4 servings.

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## BEEF WITH SNOW PEAS AND WATER CHESTNUTS

- 1/4 cup sherry
- 1/4 cup soy sauce
- 1/4 cup water
- 1 tablespoon cornstarch
- 1/2 teaspoon sugar
- 8 ounces flank steak, cut crosswise into thin strips
- 1 tablespoon cornstarch
- 2 tablespoons oil
- 1 cup fresh snowpeas or 1 package (6 oz) frozen snowpeas, thawed and drained
- 1/2 cup sliced water chestnuts

In a bowl mix together sherry, soy sauce, water, 1 tablespoon cornstarch and sugar. Set aside. In a separate mixing bowl mix together beef and 1 tablespoon cornstarch. To Farberware Electric Wok add oil. Set heat control at 350°F. When light goes out, add beef and stir-fry until almost cooked, about 2 minutes. Stir in snow peas and water chestnuts, stir-fry about 1 minute. Add sherry-soy sauce mixture to wok, stirring constantly, until mixture boils about 1 minute.

Makes 2 to 3 servings.

**Variation:** Szechuan Beef with Snow Peas and Water Chestnuts: Add 1 teaspoon szechuan pepper (or crushed red pepper), 2 tablespoons catsup and 1/2 teaspoon dry mustard to sherry mixture. Proceed as directed.

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## ORANGE BEEF

- 1/2 cup orange marmalade
- 1/2 cup orange juice
- 1/4 cup soy sauce
- 1 teaspoon orange rind
- 2 to 3 drops red pepper sauce
- 1 pound flank steak, cut crosswise into 2-inch strips
- 1/4 cup flour
- 1/4 cup oil
- 2 stalks celery, cut into 1/2-inch pieces
- 2 carrots, peeled, cut into 1/4-inch slices
- 3 scallions, cut into 1/2-inch pieces, including green tops
- 1 tablespoon cornstarch
- 2 tablespoons water

In a large bowl combine orange marmalade, orange juice, soy sauce, orange rind and red pepper sauce. Add steak and marinate 2 to 4 hours. Reserving marinade, drain meat. Pat meat dry and coat with flour. To Farberware Electric Wok add oil. Set heat control at 350°F. When light goes out, quickly stir-fry the steak until brown on all sides, about 3 to 5 minutes. Push up on side of wok, add celery and carrots. Stir-fry about 2 to 3 minutes. Push up on side of wok, add scallions and stir-fry 30 seconds. Return vegetables and meat to center of wok, add reserved marinade. Stir and cook 2 to 3 minutes. Combine cornstarch and water. Add to wok. Cook 1 to 2 minutes more, stirring constantly until thick and bubbly. Makes 4 servings.

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## BEEF STEW

- 1/4 cup flour
- 2 tablespoons paprika
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 pounds stew meat, cut into 1-inch cubes
- 1/4 cup oil
- 6 carrots, peeled and cut into 2-inch pieces
- 6 potatoes, peeled and cut into 2-inch cubes
- 2 1/2 cups water
- 1 envelope dry onion soup mix
- 8 ounces mushrooms, sliced
- 1/4 teaspoon dried rosemary
- 1/4 teaspoon dried thyme leaves
- 2 tablespoons cornstarch
- 3 tablespoons water

In a sturdy plastic bag mix together flour, paprika, salt and pepper. Add meat. Shake to coat meat with flour mixture. To Farberware Electric Wok add oil. Set heat control at 350°F. Add meat, brown on all sides about 5 to 7 minutes. Stir in remaining ingredients except cornstarch and 3 tablespoons water. Cover. Turn heat control down until light goes out (simmer point). Cook about 1 1/2 to 2 hours or until vegetables and meat are tender. Mix cornstarch and water together. Add to stew. Cook, stirring constantly, until thick and bubbly. Makes 6 to 8 servings.

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## FRIED RICE

- 1 tablespoon oil
- 3 eggs, beaten
- 2 tablespoons oil
- 1 cup finely diced cooked chicken, ham or pork
- 1/4 cup finely chopped mushrooms
- 1/4 cup scallions, thinly sliced including part of green tops
- 3 tablespoons soy sauce
- 4 cups cooked rice
- 1 package (8 oz) frozen peas, thawed and drained
- Additional soy sauce (optional)

To Farberware Electric Wok add 1 tablespoon oil. Set heat control at 350°F. Add eggs and cook, stirring constantly, until set. Remove eggs from wok. To wok, add remaining 2 tablespoons oil, desired meat, mushrooms, scallions and soy sauce. Stir-fry 2 to 3 minutes until mushrooms and scallions are tender. Stir in rice and peas. Heat another 2 to 3 minutes, stirring occasionally. Serve with additional soy sauce, if desired. Makes 4 to 6 servings.

### Variation:

Vegetable Fried Rice: Omit meat. add 1 can (12 oz) Chinese vegetables (drained) mushrooms, soy sauce and scallions. Proceed as directed.

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## LO MEIN

- 6 ounces uncooked thin spaghetti or vermicelli
- 1 teaspoon cornstarch
- 1/3 cup chicken broth
- 1/4 cup soy sauce
- 1/4 cup oil
- 1 cup coarsely shredded zucchini
- 1/2 cup coarsely shredded carrot
- 1/2 cup sliced scallions, including green tops
- 1/3 cup fresh or canned bean sprouts, drained
- 1 teaspoon grated gingerroot or 1/4 teaspoon ground ginger

Cook spaghetti according to package directions. Rinse in cold water. Drain well. In a small bowl dissolve cornstarch in chicken broth and soy sauce. Set aside. To Farberware Electric Wok, add 2 tablespoons of the oil. Set heat control at 375°F. Add spaghetti, stir-fry for 5 to 7 minutes. Remove from wok and set aside. Heat remaining oil in wok with heat control set at 375°F. Add zucchini, carrot, scallions, bean sprouts and gingerroot and stir-fry 1 minute. Add chicken broth mixture and stir into vegetables. Cook an additional 2 minutes or until bubbly. stir in noodles. Cover and cook 1 minute or until heated through. Makes 6 side dish servings.

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## TOFU WITH VEGETABLES

- 1/4 cup oil
- 1 clove garlic, crushed
- 1 can (8 oz) water chestnuts, drained and sliced
- 2 carrots, peeled and sliced thin
- 1 cup sliced celery
- 1 onion, cut into 1/2-inch slices
- 1/4 pound fresh snowpeas or 1 package (6 oz) frozen snowpeas thawed and drained
- 1/4 pound shredded Chinese cabbage or green cabbage
- 1/2 pound firm-style tofu, cut into thin strips
- 1/2 cup beef broth
- 2 teaspoons cornstarch
- 1 teaspoon salt
- 1/4 teaspoon pepper

To Farberware Electric Wok add 2 tablespoons oil. Set heat control at 350°F. When light goes out, add garlic and stir fry 1 minute. Remove garlic and discard. To oil add water chestnuts and carrots and stir-fry 2 minutes. Push up side of wok. Add celery and onion and stir-fry 2 minutes. Push up side of wok. Add remaining 2 tablespoons oil and when light goes out add Chinese cabbage and stir fry 1 minute. Push up side of wok. Add tofu and stir fry 1 minute. Combine remaining ingredients and pour mixture into wok. Simmer, stirring constantly until mixture thickens, about 1 minute. Return all ingredients to center of wok. Stir well to combine. Heat about 1 minute, stirring constantly.

Makes 6 to 8 side dish servings or 3 to 4 main dish servings.

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## CORN FRITTERS

- 3 cups oil
- 2 eggs
- 1/2 cup milk
- 1 teaspoon oil
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 can (17 oz) whole kernel corn, drained

To Farberware Electric Wok add oil. Set heat control at 425°F. Beat together eggs, milk, 1 teaspoon oil, flour, baking powder and salt. Stir in corn. When light goes out, carefully slip batter by heaping tablespoonsful into hot oil. Fry a few pieces at a time, turning once, for 5 to 7 minutes or until golden brown. Drain. Repeat with remaining batter.

Makes about 18 fritters.

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## CRUSTY NOODLE CAKES

- 6 cups water
- 1 chicken bouillon cube
- 2 cups uncooked medium noodles
- 2 cups oil

In a large saucepan combine water and chicken bouillon. Bring to a boil. Add noodles, boil 8 to 10 minutes or until tender. Drain well. Cool slightly. Shape noodles into 8 (3-inch) patties. Let noodles dry on a plate 30 to 40 minutes. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out, carefully lower noodle patties with a large spatula into hot oil and fry, turning once, 4 to 5 minutes or until golden brown and crusty. Drain.

Makes 4 to 6 side dish servings.

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## CHINESE NEW YEAR CAKES

- 1½ cups flour
- ¼ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs, beaten
- ⅓ cup water or milk
- 1 tablespoon oil
- ⅓ cup sesame seed
- 2 to 3 cups oil

Combine flour, sugar, baking powder and salt. Set aside. Mix together eggs, water and milk, and 1 tablespoon oil until thoroughly combined. Add flour mixture to egg mixture and stir just until moistened. Drop batter by tablespoonsful into bowl of sesame seed. Turn to coat. Let stand on waxed paper for 15 minutes. To Farberware Electric Wok add oil. Set heat control at 425°F. When light goes out, add several cakes and fry, turning once, for 3 minutes or until puffy and golden brown. Drain. Serve warm.  
Makes 20 cakes.

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## OLD FASHIONED DOUGHNUTS

- 3 cups flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 eggs
- ⅔ cup sugar
- 1 teaspoon vanilla
- 2 tablespoons melted butter
- ¾ cup milk
- 4 cups oil
- Confectioner's sugar (optional)

Mix together flour, baking powder and salt. In a large bowl beat together eggs and sugar, until thick and light colored, about 3 minutes. Stir in vanilla. To eggs add flour mixture alternately with butter and milk, mixing to form a soft dough. Chill dough for at least 1 hour. On a lightly floured surface roll out dough to a ½-inch thickness. Using a doughnut cutter or edge of a drinking glass, cut into 12 to 14 doughnut shapes. To Farberware Electric Wok, add oil. Set heat control at 425°F. When light goes out, carefully add a few doughnuts. Fry, turning once, about 1 to 2 minutes on each side or until golden brown. Drain. Repeat with remaining doughnuts. Sprinkle with confectioner's sugar if desired.  
Makes about 12 to 14 doughnuts.

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## FULL ONE-YEAR WARRANTY

FARBERWARE promises to the owner to repair, or at FARBERWARE option, to replace any part of this product, if proven to be defective in workmanship or material under normal use for a period of one year from date of purchase.

During this one year FARBERWARE will provide all labor and parts necessary to correct such defects free of charge, if the product has been used and operated in accordance with written instructions furnished with the product.

Delivery of the product to FARBERWARE, or its authorized Service Station, is the responsibility of the owner.

1. Warranty does not cover accident, misuse, abuse or neglect on the part of the owner, and is void if product is taken apart or tampered with.
2. Warranty is invalid if the product has been serviced by an unauthorized Service Station.

For your own safety and convenience always obtain service through an authorized Service Station. If service cannot be obtained, please call or write giving model number and/or type of part needed to:

FARBERWARE  
1500 BASSETT AVENUE, BRONX, NEW YORK 10461-2395  
TELEPHONE: 212-863-8000  
ATT: SERVICE DEPARTMENT

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

NO RETURN CARD IS NECESSARY UNDER THIS WARRANTY.

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